# MAY OF A WOMAN IN CLEARING UP A BANK ROBBERY.

the Stole the \$50,000 Package?-The Men with Access to Bank Vault and the One Picked Out as Thief-The Woman's Way of solving the Mystery and the Detective's.

Judge Marcellus returned the very next day le manufacturing town of Anxine ha neighboring State, to which he had been an moned by telegraph, looking unusually erions. At once he called Abe Cronkite into

There is a case up there for you," he said in the former detective, "which will require per atmost still and circumspection. You most, of course, don't you, that Nathan Lanour client, has his extensive works therehack he is the whole place; if would be deader pan Goldsmith's deserted village were it not him. The only residents not in the mills are employed in the cooperative store, the parary, the school and the bank which he mainuns. Up to six months ago I don't suppose here war a more contented community in the ispheres, with every one hard at work and laving by something from liberal wages, adold Nathan just as popular as when twenty rears ago he was first elected to the seat in he has held unopposed ever

Some enterprising people, however, with oth last year and espished a plant near the iron mines, with mean and abundant labor, fuel and transporation at their very door. Of course the inevitable happened, they undersold Lanham in the markets he has monopolized for a half century. Hence there have been hard times at Anxine and some discentent, which has shown itself in a candidate's being nominated against Mr. Lanham for Congress. To make ers worse, on examining the securities of he Anxine State Bank of which he is President he found that a sealed package, which had passed for at least three months as conmining \$50,000 in bills of a high denomination, held nothing more or less than strips of blank paper of similar quantity and shape." suppose he notified the police at once,

enggested Cronkite. ledid nothing of the sort; he sent for me. You see, the old man is a fighter, as resolute and terre as a Viking Opposition only serves to bing outhis indomitable qualities. He realized | there had been two or three clips on each of once that such a loss in an institution, which spractically a family affair, if it became known this time would be a stunning, if not fatal, blow, precipitating a run on the bank and furnishing ammunition to his political fees. So, without saying a word to any one, he made good the amount from his own bocket. Now, shen all danger of scandal has been averted, he is bound and determined to discover the that, and I am to send you there at once.

"If he does," replied the Judge, "he keeps his suspicions to himself He will explain the particulars of the matter to you on the ground and then you must do your best to work out In what character had I better appear, sir?"

asked Cronkite. We have arranged all that, subject to your approval. It is essential that you should be ived so naturally and cordially as to be able to go in and out of the mills, the bank and Mr. Lanham's house, where you will stay, without arousing comment. Now, the Anxine paper has already referred to the expected sit of a special commissioner of the British Associated Trades, expatiating on the possile advantages he might bring to Anxine brough stimulating the export trade. It med to us that you could readily represent this man, who has been prevented from sailing brough illness. Don't you think so? Why

gentleman, you know. Very well, then; The Judge scratched off and despatched the llowing message: "John Stearns, special doner, will arrive in Anxine this evenng." and after giving to his faithful agent such information regarding the Lanham family and its dependents as seemed pertinent dismissed him on his quest with best wishes for

urse you do: all you've got to do is to be

quiet, observant, gentlemanly and yet not quite

n three days Cronkite returned to make his report to his patron.

'An unexpected and sad affair,' said the Judge. "Sit down and tell me all about it." I had a little time for reflection, going down on the train, sir," began the former detective, 'and the more I thought the more plainly it appeared to me that I had a problem in substraction before me. It was evident from the details you furnished that the job must have been done by one having legitimate access to the inner safe. There had been no attempt at burglary, you know, and it was not reasonable suppose that a sneak thief could have evaded is my love that makes me sharp; my love that the precautions used whenever the securiteis were examined, even had he known just what package to take. Who, then, were the persons to could have opened the inner compartent? The President, Mr. Lanham, first of il the cashier, Thomas Lane, and the teller,

Applying what you had told me of these mee men I at once eliminated the President. was not tenable that he should have made all this trouble for himself. He was the prinipal, the only sufferer, not only directly in money he had refunded. but also conagently in reputation and political fortunes should the loss become known. Next I took up the old cashier, only to drop him again for time being I was unable to figure out any likely motive strong enough duce a frugal, steady old bachelor, with a handsome salary, of which he laid by fully one-half each year, with no bad habits, and with all the confined interests and purposes which join making a faithful and devoted servant, to break away from the principles of a lifetime; and so, subject to future verifying, I also struck his name from the list.

What, then, remained? Why the name of Robert Druce of course, and I must confess hat the serious position in which he seemed stand, through the simple process of elimtion, coincided with the impression I had rmed from your account of him, kindly and caritable though it was. What did you tell That he and Mr. Lanham's only daughter the had been brought up together from adhood and naturally were deeply attached. at the young man in his college course proved wild and extravagant that her father forand further intimacy until he had rebemed himself; that after three years of close deficient service in the city he had returned, rehabilitated, to marry the girl, and that Bethree live together in a happy household in held Lanham home. Now all this might very be but penitence and reformation do not Cavar with the evils of the past, A large have been needed to cover up some or sin, and happiness and respectability furnish an irresistible motive for crime in they are threatened. Why, then, may bot have essayed that task, so simple and ful at first, so complicated and desperate of averting deep-rooted consequences? I cannot speak too highly, Judge, of the stable greeting I received in my assumed aracter, nor of how delightful the home in that fine old family mansion seemed to Young Mrs. Druce appealed to me esmy, through the intensity and strength her character, which her frank and simple ther, her vivid color, so responsive to every light, and her black eyes, so steadfast in purity, revealed One could readily hat the tenderest affection existed besen her and her husband; he was so devoted her, she, so watchful of him. I felt like a otter against a paradise when I realized what aust mean if inv suspicions were confirmed. and yet that very evening they were strengthed. Druce looked and acted worried and sick. It was plain that both Mr. Lanham his wife perceived his nervous condition, and yet for reasons of their own, neither re-

APROBLEM IN SUBTRACTION | be recent, since you had told me of their friendwas a latent deflance, which comes when the maternal instinct of care and protection is aroused. Such were my conclusions, as I thought over the thousand and one triffes I had observed in the library adjoining my bedroom, where Mr. Lanham assured me I might write and pursue my economic investigations ree from interruption.

pretty accurately the popular judgment. It

ore out my impressions regarding the eashier

and the teller. The one was universally re-

spected as a hard-working, honest man; the

ther, while not distrusted, evidently owed the

ceded to him, to his wealthy marriage, and not to

carned he generally was at that time. He made

own opinion might give, but he tacitly ad-

he had thought it wise under all the circum-

stances to preserve absolute silence regarding

"I sat at the big central desk in the library,

examining each sheet in turn. They were all

of the same kind of paper, a heavy, tough

linen, crossed and recrossed with red and blue

lines, such as you might find in an old-fashioned

account book. Each sheet had been cut with

seissors to the size of a bill. In most instances

the longer sides, but here and there were cases

of but one long cut; and in each of these, the

paper at the short end had been rumpled and

pressed in so as to leave a 'V' shaped depres-

sion. What did this indicate? Clearly that

the scissors used had been a trifle less in length

than the paper. Almost mechanically my

eve glanced from my pocket microscope to

the abundant supply of writing materials

and utensils on the desk before me; the cases

of assorted paper and envelopes, the pounce-

box, spirit lamp and seals, the heavy brass

inkstand, with cutter and eraser and scissors

o match. I took up the latter and energeti-

sally made one longitudinal cut on a sheet,

had not counted on your presence when I spoke

know why you are so honored? Then, sir,

I will tell you. I have been haunted for the past

week by an apprehension of evil; oh, I know,

you men don't understand any such thing,

once. My father's manner has changed toward

Robert; he is cold; he suspects that his illness

is due to worry over some misdeed. There he

is unjust; my husband is faithful and loving,

and tries his utmost to do his duty. Never,

How do I know it? you ask. I might again say

by womanly instinct, but that would be incom-

prehensible. Well, then, suppose I looked at

our hat and found that it was an old one and

made in New York; what then? Simply that

'I once thought I was, Madam,' I replied,

'Then let me help you,' she went on, clasp-

but now I think I must yield that title to you.'

I do not, I cannot blame you. He had access

" 'Do you thin ,' I asked, 'that an old servant

his career as to take \$50,000 from the vault,

"But he and your husband were the only

"'Wor it out then,' she demanded, 'to a

O. E. D. Either your theory is false or your

antiquated ledger from which many of the

blank leaves at the end had been cut, and those

that remained were identical in texture and

narking with the bogus package before me.

'I noticed this book the last time we cleaned

ere,' she explained, 'and wondered who could

have taken it from that collection of old bank

the door and a servant entered with a telegram.

'It is from Edmund Merle,' said Mrs. Druce;

he is over at Blytheville, and will be with us

for dinner and over night. I know Mr. Lan-

"'Edmund Merle?' I repeated for lack of

"'Why yes, don't you know? He is the

"The bank examiner, I returned, and there

"'The Bank Examinar!' she whispered; and

there was wonder in her eyes and pallor on

her lips: 'Ah, I see: what did I say about your

factors being insufficient? You must include

him in your demonstration! He was here,

not three months ago, examining the bank.

He had ample opportunity to make such a

substitution! He occupied your very room.

lain, the wretch, to count that when discovery

came my poor darling would be suspected!

too fast. This man is a sworn officer of the

law, handling untold millions every year. It

is preposterous, it is incredible -

e worked in this very library! Oh, the vil-

"'Softly, Madam,' I interrupted, 'you go

"'Angels fell from their high estate," she

matter how fortunate, how eminent, he

must have been a shade of the meaning in my

ones which I hesitated to convey.

State Bank Examiner and always stops with

"At this instant, Judge, there was a rap on

records piled on top of the further case."

ham will be pleased."

us when in this vicinity."

something to say.

and substitute these rags for it?"

'No, never,' she breathed.

a mathematical demonstration.

paper; what did you mean by that?"

no Englishman alive, who had just arrived in

detective!'

I shall vindicate him.'

but a woman who loves her husband would at

my thoughts so inadvertently, and-

his very pair.' I murmured."

of it might reveal

suspect this man?' "I did not dare, Judge, When she thus inconsciously retorted the very argument I had used to myself in support of Mr. Druce's guilt, I was unable to reply. And so we two set about contriving a test, which should subtract the one who was innocent and leave as a "The next morning I went about the shops remainder the thief. and the hotels, chatting with this one and that and listening to what they chose to say, and

you dare suspect my husband, and not also

"Evening came, and with it Mr. Merle, bluff, earty, prosperous, sharing with the world the good cheer which was his birthright, through as there were many idlers, I was able to guage his genial manner and contagious laugh. Evidently a prime favorite with the family, he took his seat as a matter of course at Mrs. Druce's right and cracked a joke which turned the stern lines of Mr. Lanham's face into merrigood reputation which was grudgingly conment. Robert Druce also came to the dinner. slinking silently into the chair at his wife's left, a veritable ghost at a feast. I looked is innate virtues. At the noon hour I went to the bank and found Mr. Lanham alone, as I had at the two men thus thrown into contrast, so exactly embodying substance and shadow, and I feared that there was nothing equitable plain to me that he wanted my independent judgment, without the possible bias that his about our scheme, since the one was so better able to withstand a shock than the other. However, a glance from Mrs. Druce's brave eyes mitted that he had a suspicion by saying that gave me confidence; so I took up my part by bringing the conversation around naturally to the subject of fortune telling. "Mrs. Druce took her one with the spirit of

the loss. His discovery of the substitution of blank paper for bills had been an impulsive a born actress. She was something of a secress one. It had occurred to him, first, that it was herself, she announced with exaggerated seriunbusinesslike to carry so large a sum without seeking investment for it, and then that several ousness; equal even to that ancient sibyl who weeks had passed since the package had been shook mystical leaves from an uncanny tree opened and counted by the State Bank Exin a horrible cave, don't you know. Mr. Merle laughingly protested that nothing could make aminer in his presence, and that it would be him so assured of continued health, wealth prudent for him to go over it again. It must and happiness as to have Mrs. Druce predict have been a shock to a man of his years to them for him. 'I can't promise them in words, find that \$50,000 had so mysteriously disapshe said: 'but I can give you a leaf that will peared, but his executive powers caused him to see the situation as from a birdseye view unerringly set them forth; and lest you be nerand to act in such a way as at once to prevent yous in tempting my skill alone, I will include my husband in the ordeal. What do you say, unfavorable comment and consequences and to assure the thief, whoever he might be, of his my dear, do you want an exposition of your safety. At my request he delivered to me the health, wealth and happiness? dummy package, which I at once took to the I have them all in you,' replied Druce

house to see what a careful and minute scrutiny | faintly 'No flattery,' she cried, 'The sibyl is in different to mortal feelings. Very well, then; are you ready? First there will be darkness, the darkness that comes from the follies and sins of poor humanity; then there will be light the full, eternal light of truth

"She touched with her foot the electric key under the table, and the lights went out. There was a flutter as of falling leaves. Up flashed the lights and there in front of each of the two men lay one of the blank strips of paper composing the bogus package!

"I glanced at Robert Druce. He turned the paper over and over 'I don't see the point,' he said, and dropped it on the floor. I looked at Edmund Merle. There was a waxy sallowness about his mouth. The muscles in his throat twitched. He shifted in his chair, as if struggling for self-possession. He even tried to smile a ghastly sight. This paper the source of my wealth, happiness-Oh, my GodD he murmured. A dull red surged in his eves and about his temples. He lurched forward, and lay in an awkward heap with his head against the table!

and lo. there at the bottom was the 'V' shaped 'There, father,' cried Mrs. Druce, standdepression! 'It must have been done with ing at full height, with arm outstretched, a sibyl truly in her indifference to mortal feel-"That is evident,' said a voice behind me; ings, There, father, father, is the one that but what then?' I turned, and there stood robbed your bank. And in an instant, she was all sweet womanliness again, as she turned 'Madam,' I said, rising and bowing, 'I to her husband and assured him of her abid-'And,' she interrupted, 'you would wish

Poor Merle had a few moments of consciousness that night before he died, in which with thickened tongue and broken phrase he told the story of a man trusted and respected. striving to avert the retribution of by-gone sin through present sin, and doing wrong that good might come from it. It's an old, old story, Judge, so familiar to detectives that opportunity, not character, is the clue they sack: and it will be repeated again and again. so long as money rules the world "An unexpected story, a sad story," one

o my father, would I dignify a suspicion against more repeated the Judge. "God save us all! him by inquiry. But with you, it is different. You came here in the character of the British If angels fell, the best of men indeed need charity instead of justice." Labor Commissioner, you are no such man!

## GOLD GALORE

#### The Gold Standard in France- A Tall Column of the Metal-Bewildering Figures. From the Coursier des Etats-Unis

At the present time the gold reserve of the the country, would have a New York, hat of Bank of France amounts in round numbers to all things, especially one not new. I now find two thousand two bundred and fifty-five milyou with a bundle of blank paper, which has lions, or two milliards two hundred and fiftybeen wrapped up and sealed, as I have seen five millions of francs. That certainly is a them pack money at the bank. There is but one logical conclusion; there has been loss, prodigious mass of precious metal. It is by far the greatest gold r serve in the world. To theft; and you are here to solve it: you are a reach such a total it would by necessary to add together the gold reserves of Germany, England, Spain, the Netherlands and Italy. And after that, there would still remain three or four millions to reach the exact figure. The only ng her hand tightly in her earnestness. 'It country that can rival France in this matter is Russia, whose Imperial Bank foots up a gold ells me that Robert is suspected. If he is, reserve of two thousand and seventy-three millions, or semething over one hundred and eighty millions below that of France. Thereto the vault, to this paper; the cuts were made with these very scissors. But he is innocent, fore, the two allies. France and Russia, have innocent and sick; sick through fever, not anxmore than four thousand three hundred and jety or remorse. Did you know that he was twenty-eight millions in gold out of the eight unable to go to work to-day, that even now thousand three hundred and eighty millions he is resting in his bed? Come, then, command which represent the entire gold reserve of all me: take such steps as should prove his guilt the banks of Europe put together. and I will faithfully aid you: for by so doing As we have said, the gold reserve of the Bank

of France represents a prodicious mass. A few simple calculations by way of comparison will of blameless life, without a shadow over his give us an idea of it. Many people speak flipast, such as Mr. Lane, the cashier, is known pantly of milliards, without knowing what a be, could have so changed at the closing of milliard really represents. Well, suppose that the two thousand two hundred and fifty-five millions mentioned instead of being in ingots and gold coins of all sorts, were all in twenty-franc pieces. Then we should have 112, 750,000 pieces. Counting them at the rate of two pieces a second, a man working ten hours a day continuously would take four years three months and sixteen days to complete the job, or, to be more exact four years three months and fifteen duys, allowing for the leap year. That would be a long and tedious task, especially if the employee was determined to avoid the possibility of an error. This recalls the lines of Banville on "The Poverty of Rothschild." ingots and gold coins of all sorts, were all in ones who had opportunity to do so; and it is factors are insufficient. Come, sir, I defy you 'Very well, then,' I agreed, 'whether it be guilty or innocent, it is right to know the truth. You said just now that he had access to this

'Simply this,' she said: and opening a closet inder the bookshelves she brought out an

recalls the lines of Banville on "The Poverty of Rothschild:"

If fait le compte, o cirl, de ses deux milliards, Cette somme en démence;

Et al le maiheureux s'est trompé de deux liards, Il faut qu'il recommence!

Now suppose that he had to make one pile of the pieces. Of course, even dropping the question of equilibrium, the thing would be an utter impossibility. But just for curiosity, let us see what the thing would smount to if it could be accomplished. A twenty-franc piece is not very thick, a little less than a millimetre and a third. But little streams make mighty fivers, and many little thicknesses united make a tall column. The one we speak of would measure no less than 146,375 metres, or more than thirty. a third Bur little streams make mighty rivers, and many little thicknesses united make a tall column. The one we speak of would measure no less than 140.575 metres, or more than thirty times the height of Mont Blanc, the highest mountain in Europe, and more than sixteen times that of Gaurisankar, the highest mountain of the Hima'ayas and of the world. However high the cellings of our tall buildings may be, we find it hard to imagine one capable of containing a column measuring nearly five hundred times the height of the Eiffel Tower. To get over that little difficulty our man would be oblige! to bring his treasure into the open air. That also would present a difficulty, because two milliards two hundred and fifty millions in gold weigh something like 727,500 kilogrammes, or about as much as two dozen locometives weighing more than 30,000 kilos each.

Suppose that after the transport of his 112,750,000 places, our man took it into his head to make a line of them, placing them close together on the ground. They would cover a distance of about 2,370 kilometres, or, to be exact, the distance would be 2,367 kilometres and 750 metres. An automobile travelling at the rate of xixth kilometres an hour would take thirty-nine hours and a half to reach the end of the line.

By these figures one may easily form some idea of what the present the rate of xixth kilometres an hour would take thirty-nine hours and a half to reach the end of the line.

By these figures one may easily form some idea of what the present of such a sum. Unto the present the reach the end of the line.

By these figures one may easily form some idea of what the present was held by the gold reserve of 1895. The Bank of France to sold reserve of the Bank of France to sessed the to the present the reach the end of the line.

By those figures one may easily form some idea of what the present one, that is to say, 105 millions less than it has now. Since 1895, after passing through divers fluctuations, he total drouped to 1,800 millions that he are a sum to

protested solemnly, 'and he is but a man. No may be now, what do you know about his past? NO MORE CONCISE AGGREGAIONT There may have been some folly or sin which of Real Estate News is to be found in any medium than that printed in THE SUN each Ted to it. In Mr. Lanham's bearing toward | had to be covered; and you must know that son-in-law there was a coldness which must present respectability and happiness, when

they are threatened, constitute an urgent FIELD MUSHROOMS HERE. and powerful motive for crime. How do RECIPES FOR A DELICACY NOW IN THE MARKET.

> alue of the Field Mushroom as a Food as Well as a Luxury-Many Ways of Serving It-Some Difficulties About Cooking Smal Game Birds Properly-The Canvasback.

September, the most bounteous month of the year in the New York markets, has brought with it the annual supply of a delicacy which, in the opinion of some persons, heads the list of vegetable luxuries. It is the delicious field mushroom, far daintier and of rarer flavor than the cultivate 1 variety, which may be had all the year round. The mushroom comes into market plentifully with September and, although with the opening of the season the inevitable poisoning cases occur, usually in outof-the-way places, where the gatherers are children or inexperienced people, the popularity of the fungi grows instead of lessening with the increase of knowledge of things epicurean. In most cases the fresh field mushrooms to

be bought in the market now are entirely safe. They are brought to market is a rule by professional raisers, who grow them in mushroom be's and who are thoroughly acquainted with every variety of the food. The presence of the oisonous mushroom would show in a bef the edible sort. Beyond this all careful cooks use a silver spoon in stirring the fresh mushroom while cooking, as the presence of he undesirable fungi is shown by the discoloration of the spoon. The uncooked mushroom, a small portion of the cap, may also be tasted with salt, and if the flavor is pleasant and without a sting it is perfectly safe. Another old-fashioned test is to cook a white onion with the vegetable, as the onion will turn black like the silver spoon if there is any trace of the poison. When any doubt exists as to the edible quality of the mushroom it must not be

The poisonous mushrooms are to be found n woods and dark swampy places. There is them an entire absence of the delicate salmon olor of the under gills that marks the edible species. The flesh is usually bitter and acid ometimes soft and watery. The fresh field aushroom is unmistakable. Its cap is plump, of white or cream color and smooth, the sten sturdy and showing a well-defined white ring which dries up as the mushroom grows older The odor is very agreeable and the flesh brittle and compact. The seeds and spores are white and roundish in shape. As the mushroom grows, the pink or salmon under gills darker to brown and finally become quite black.

The mushroom, like most delicately flavored foods, does not profit by elaborate methods of preparation. It is at its best when prepared the simplest form, although there are more than a hundred different recipes for its cooking It makes delightful purces, is stewed, baked, broiled, stuffed and fried, while the sauces, catsups and miscellaneous ways of serving it are numerous. As the mushroom contains all the nourishment of animal food, besides being more easily digested, it is an admirable substitute for heavier dishes during the early autumn. The broiled fresh mushrooms taken in conjunction with the oysters and various game birds now in season make an ideal dinner

supper menu. For the purpose of broiling, the larger mush-sons should be selected and the tops scored and seasoned. They should be whisked over tith melted butter and broiled on a finely, wired

rooms should be selected and the tors scored and seasoned. They should be whisked over with melted butter and brolled on a finely wired gridiron, then served on thin buttered toast, with melted butter and sliced lemon to be used at the discretion of the individual.

Mushrooms a la Jerome, a dish concocted by the famous wit, were cooked by him in a chafing dish in this wise: Put a dozen medium sized mushrooms in a chafing dish, remove the stems, melt half a teaspoonful of butter in a cutlet dish and before it gets too hot lift the dish off and put it on a plate. Cover the bottom of the dish with mushrooms; on top of each put a bit of butter the size of a marble, season with a little salt and pepper. Return the dish to the flame, add a spoonful of sherry and half a tint of beef gravy and cook from two to three minutes, according to the size of the mushrooms. cooked personally at a dinner given in honor one of his friends. Sliced cork was sub-ituted by him in a friend's plate, and while e bewildered guest endeavored to chew the mixture he heard the others of the party expatiating on the merits of the dish.

The Fistulina hepatica, or beefsteak mushroom, is excellent when fried with crisp silces of bacon. The bacon should first be cooked and placed on a dish, then fry the beefsteak

slices until tender, season and serve

mushroom slices until tender, season and serve with the bacon.

To scallop the fresh mushroom make a sauce of one tablespoonful of butter and one of flour and two cupfuls of chicken broth or white stock, add to this the chopped stalks of a pint of mushrooms, reduce the same one-half, add a tablespoonful of chopped parsley, penper and salt. Turn the sauce into a shallow baking dish, out in as many mushrooms as will fill the dish, placing them close together, gills up. Put a riece of butter on each and sprinkle the tops with crumbs and place in an oven for ten minutes or until tender, and serve hot. For a mushroom onelet, the fresh mushrooms are the best. Fry the mushrooms are the best. Fry the mushrooms are the best. Fry the mushrooms with salt and pepper. Beat the yolks and whites of three eggs separately, then combine them and season. Fry them in butter on the omelet pan and when they begin to settle fold the fried seasoned mushrooms within and serve hot.

Fresh mushrooms baked as follows are excellent: Carefully clean the mushrooms are plentiful. The stems are good to stew and fry, but the caps are the more delicate in taste. Cut as many slices of bread as there are mushroom caps, trimming off all defective parts and separating each slice about two inches square; lay them in a baking pan, spread each slice of bread with butter, put on each a little pepper and salt, on each slice of bread put one or more mushroom caps. Put the pan in a hot oven for five minutes, then season with salt and pepper, put butter on each mushroom, return the pan to the oven and serve when they are tender.

per, put butter on each mushroom, return the pan to the oven and serve when they are tender. Devilled mushrooms are served at the Waldorf cooked after this method: Cut off the stalks even with the heads and peel and trim neatly. Brush them over inside with warm butter and season with sait and pepper and a small quantity of Cayenne pepper. Put them on a gridiron and broll over a clear fire. Serve on a hot dish when cooked.

For breakfast mushrooms are good when served on toast in this way: For a pound of mushrooms take a pound of minced beefsteak. Fry the steak, add sait, pepper, papzika and half a cup of water. Cook for two or three minutes. Strain off the gravy, rejecting the meat add the mushrooms cleaned and broken small. Season with butter and lemon juice and pour over the toast.

A September menu which includes oysters, fresh mushrooms and game birds of some sort with a celery salad cannot be surpassed. Of all the smaller birds that are coming to market, snips, plover, rail and rice birds, none is fuller of flavor or more difficult to cook than the reed bird—that sweetest of all of the feathered tribe. The cooking of small birds is usually one of the most dismal attempts in the category of culinary failures. The average restaurant invariably overcooks them, taking all the flavor and body from the bird. Some of the best club and hotel chefs seem incapable of cooking a small bird, although their triumphs may have made them famous in other lines. The Southern cooks, on the contrary, cook birds as though by some fine instinct. At Norfolk, Va., one cannot get a poorly cooked duck or quall at even the smallest of the restaurants, while one place famous for its Lynnhavens and its canvasbacks has gained a renown that causes the place to be spoken of in every part of the globe. Delmonico's gained and sustant the favor and body from the booking of game and birds. The late Charles Ranhofer had unstated the greatest reputation for the cooking of game and birds. The late Charles Ranhofer had in every part of the globe. Delimonico's gained the greatest reputation for the cooking of game and birds. The late Charles Ranhofer had mastered the secret. He admitted that it was one of the most important branches of cookery, and although simple, the most neg-lected.

lected.

Leed birds, those bits of feathered delight, as they are cooked in the usual restaurant, are pathetic little corpses laid out on slabs of toast, always reminding one of a bird morgue. They are so small and delicate that they require care and skill in handling. The Southern mammy invariably toothpicks a slice of bacon about the bird before broiling, while at Chamberlin's in Washington it used to be the custom to place an oyster in each as a stuffing.

In one of Thomas Murrey's culinary essays he says. "The average French cook cannot understand why these 'lumps of sweetness' do not require long cooking and elaborate sauces to make them palatable, and these cooks invariably spoil them. Pluck and draw the birds, leaving the beads on. Put into a frying pan anounce of sweet butter; when bot add six birds; toss them about to cook evenly; add a little sait and pepper, let them remain over the fire for about three minutes, and serve on a hot dish.

"To cook them in large quantities as they are cted. Reed birds, those bits of feathered delight,

ish,
"To cook them in large quantities as they are repared by the gunners at their clubhouses long the the Delaware, proceed as follows: lean them properly; arrange them in a baking in add a liberal quantity of butter, salt and exper; put the pan in the oven. At the end of we minutes turn them with a long-handled poon; let them cook five minutes longer and "An excellent way to serve them at late break-fast parties is as follows: Pluck and draw the

birds and remove the heads. Take a few large, long potatoes; cut them in two crossways; scrape cut part of the inside; place a bird in each half of potato; press the halves together; tie them with twine and bake until the potatoes are done. Remove the twine and tie them up again with tape or ribbon."

There are many methods for cooking cauvasbacks, as many as there are parts of the country where the birds are popular. The Southern cooks, many of them, use some onion in the dressing, or sauces for the duck, asserting the superiority of the method, but it is a fiercely contested point and the Philadelphia and New York style of cooking this bird is with only butter, sait and pepper, with a little lemon fuice as a dressing.

The ever popular broiled cauvasback is prepared simply as follows: Dress the duck, split it down the back; rub salad oil over it and season with sait and pepper. Put it between the bars of a double gridiron and broil it over a very hot fire for twelve minutes, first exposing the inside to the fire. While the bird is being broiled melt two tablespoonful of chopped parsley, the juice of a lemon, a salt-spoonful of sait and a little pepper. When the duck is broiled lay it on a hot dish, pour the butter over and serve.

Roast canvasback is served oftenest with

butter over and serve.

Roast canvasback is served oftenest with fried hominy and currant jelly. Watercress is a favorite garnishing with wild duck in its different forms. Celery salad with mayonnaise or French dressing is also an admirable accompaniment. Hot plates should always be ready immediately when the duck is done.

### BACTERIA FRIENDS AS WELL AS FOES. Their Value in Making Food Palatable and Digestible.

From the International Monthly. The time has passed when bacteria are looked ipon as unmixed evils. These little plants owe their somewhat unsavory reputation in large degree to the fact that they first attracted general interest because of their power of producing disease. That they are the cause of many human diseases has been demonstrated beyond peradventure, and this subject has proved so fascinating that it was for a long time the only side of bacteriological phenomena which received any considerable attention. As a result, bacteria have acquire! the popular reputation of being producers of evil to mankind, and have consequently been regarded as wholly undesirable organisms. The studies of recent years, however, have been giving more attention to phases of bacteriological life which are not connected with disease. These studies have disclosed to us a large series of phen mena where these little plants are, in various ways, of direct advantage to mankind. Among other facts, we have been slowly learning that in the preparaion of the food which comes upon our tables. and in its digestion, the bacilli play no inconsid-

Since they are almost inconceivably minute bacteria owe their great influence in nature to bacteria owe their great influence in nature to their wonderful towers of reproduction. A single individual may, in the course of twenty-four hours produce from ten to twenty million of spring. This extraordinary rower of reproduction involves the consumption of a vast amount of food material, and profound alterations are produced in this food as the bucteria feed upon it. The bacteria are so small that they probably do not take the food inside of their bodies, but they live in the midst of their food and digest it toutside of themselves. This results in certain outside of themselves. This results in certain chemical changes in the nature of the food. These changes are mostly of that character which the chemist calls destructive. Under the which the chemist calls destructive. Under the action of bacteria, chemical molecules which are of a high complexity, are constantly being sulfed to pieces and reduced to simpler compounds. As a result of this chemical action here appears in the food mass, upon which the pacteria are feeding, a variety of new chemical compounds. These new compounds are in part, imply by-products of the chemical destruction of the molecules which they have pulled to

erable part.

upon their rower of destruction, and partive upon the nature of the enew compounds which they produce. In considering the use of bacteria in food, we may notice first a possible value they may cossess in as sixting the processes of digestion. The digestion that takes place in our stomach and intestines consists in a chemical change in the food. Now, the stomach and intestines are crowded with bacteria in inconceivable numbers. As bacteriologists have studied the action of these intestinal bacteria upon such food as we take into our stomachs, they find that the bacteria produce chemical changes in the food in many respects similar to those of ordinary digestion. As these bacteria certainly grow rapidly in the intestines, the question has naturally arisen whether they may not aid the digestive bines in the digestive process, even in a healthy individual.

It is not easy to answer this question, since it is impossible to describe the human intestine of its bacteria, and thus determine whether the digestive processes could go on readily without them. Such an experiment has been tried however, with certain animals. For example, a lot of chicks have been hatched from eggs by artificial means, under conditions which have absolutely excluded bacteria from thir food and from

der conditions which com ared with others that have been under similar conditions, except that the bacteria have not been excluded from their system. Upon comparison

under similar conditions, except that the bacteria have not been excluded from their system. Upon comparing the two lots of chicks, after a few weeks of life, it has been found that those with the bacteria in the alimentary cared have flourished better, made better use of their food, and grown more rapidly than the lot of chicks from which the bacteria had been excluded. Now, while all experiments in this line have not been astrong suspicion that the bacteria which are present in our food and enter the stomach with it are not only of no injury to us, but are probably of direct advantage in aiding our digestive organs properly to handle and make use of their nutriment.

These do not, by any means, comprise all the uses of bacteria in food products. But they may serve to show that bacteria have a decided usefulness in connection with our food. Their use in our food is in two directions. They assist digestion by the chemical changes they preduce in our food. But their chief and most important usefulness is in connection with the flavoring material which they creduce. They fernish us with our vineger and several other acid condiments, they probably develop the flavor of vanilla and chocolate, they furnish the "gamy" flavor of meats. They give us all the delicious flavors of our butters, and they contribute in large measure to the supplying of our cheeses with those flavors which have med them the world over such popular and useful articles of diet.

### WHISKEY WITHOUT A CORKSCREW. Two Experiences of Some Yachtsmen Far Frem a Saloon,

A party of yachtsmen recently chartered a mall vessel to go out and witness the races between the 70-footers. They had been careful about everything on board the vessel they had engaged except the liquid refreshment, and in that they were a little shy. On counting up flasks and bottles, however, they declared that they had enough to last with a little care The boat got under way and before it had proceeded far some one on board was thirsty and it was suggested that a bottle of whiskey be opened. Then an unexpected difficulty presented itself. No one had a corkscrew, but while a hunt was being made about the vesse

while a hint was being made about the vessel the flasks were brought into use. These did not furnish stimulant long and it was absolutely necessary to open a bottle.

One man suggested that the neck of the bottle be broken, but objections were made to this because some broken glass might get into the liquid and injure those who drank it. Another man suggested that the cork be picked out, but this was objected to because the pieces of cork might get into the drink and make it impleasant.

but this was objected to because the pieces of cork might get into the drink and make it unpleasant.

"Give the bottle to me," said a quiet man, who had been watching the trouble but had said nothing. "Til show you a new trick."

"Nothing dangerous?" asked the man holding the bottle.

"No; but an easy way to open a botttle in such an emergency as this.

The quiet man took the bottle and then asked for some mewspapers. These were given to him and while the rest of the party watched with inverest he folded them neatly and placed one on top of another until he had made quite a pad of paper, which he placed on the deck. Then he removed the tinfoil from the cork and lifting the bottle in the air brought it down smartly on the wad of paper, striking the bottle fairly.

The onlookers gasped. They imagined the bottle broken and their short supply of liquor considerably lessened, but to their astonishment when the bottle struck the wad of paper the cork flew out of the nack with a pop and not a drop of the liquid was spilled.

That's a new one on me, was the general exclamation. "How did you do it?"

"When you strike the bottle fairly the liquid in it compresses the air under the cork and forces it out. Never saw it to fail.

Not long afterward another bottle was to be opened and the quiet man was asked to repeat the operation while the others watched. He took the bottle as before and after making his pad banged the bottle. This time the cork failed to move. The pad was made thicker and again the cork stuck. The quiet man then put his pad in another spot, placed his handwerchilef on it and again brought the bottle down with a bang. This time the bottle was mashed into a toousand pleces and the liquid flew all over the deck. No one spoke a word. Words failed to express the feelings of the yachtsmen. One by one they turned to look words the bottle was now mention was neade of flew all over the deck. No one spoke a word.
Words failed to express the feelings of the
yachtsmen. On by one they turned to look
at the yachts, but no mention was made of
the accident, And it was the last bottle on board.

GO-AS-YOU-PLEASE YACHTING TOGS. MARRIAGE FREE IN CUBA.

birds and remove the heads. Take a few large, Disposition Among Yachtsmen to Wea Anything but the O.d Uniforms. Yachting togs are rarely seen nowadays. There was a time when every yachtsman had to wear a blue cloth or serge uniform with tripes on the sleeves of the coat and the regulation yacht cap with the foul anchor and club

emblem on the band. The uniform was worn when the yachtsman was ashore as well as when on board his yacht. Lately such attire has become so common that it is not good form to be seen clad in yacht owner's uniform except on special occasions. At a meeting of fleet captains on board the flagship the regulation uniform is worn and in paying official calls to a flag officer or to some other yachtsman, but as soon as these duties are over the uni form is discarded and the yachtsmen go in

This season the costumes worn by yachts men have been varied. Some of the men like knickerbockers. They lounge about their

men have been varied. Some of the men like knickerbockers. They lounge about their yachts wearing shirt waists and knickerbockers and declare that they were never so comfortable before. Others wear the thin outling flannel suits that have become popular. These suits are of every imaginable color, some white, others blue, gray, brown and green. White duck trousers have been worn this summer by a few but these are not nearly so popular as they used to be. One reason for this is that they have become too common and then many declare that they are not cool.

In headgear there has been an encliess variety this year. White flannel or white duck yachtling caps have been worn by some, but the tight band around the forehead makes these objectionable. One of the most popular has been a round hat something like the Ladysmith hat worn by women this season. It is made of linen or duck, and is perfectly round in shape. The brim is wide, and those who wear them bend them in all sorts of shapes. Some turn the front down to shade their eyes, while others turn the back down to shade the back of the neck. Others turn them all the way round. Soft straw hats have been worn by many, and some yachtsmen have used the wide-brimmed straw hat. This hat has found favor with those who steer their own boats. They do not have much moving about and sit for hours in the hot sun. These broad-brimmed hats screen their necks from the sun's rays. Another hat that has found favor is the Filipino. H. S. Redmond, owner of the Syce, always wears one of these when at the wheel of his yacht, and declares that they are the most comfortable headsear that he has found. Herman B. Duryea, who steers the 70-footer Yankee, always wears one of these when at the wheel of his yacht, and declares that they are the most comfortable headsear that he has found. Herman B. Duryea, who steers the 70-footer Yankee, always wears one of these when at the wheel of his yacht, and declares that they are the most comfortable headsear that he has found. Herman B. Duryea, who st

#### OUT OF A TIGHT PLACE. How a Clerk Worked Up an Excuse for Incivility to His Employer.

From the New Orleans Ti mes-Democrat "It's mighty hard for a clerk to be suave and polite all the time," said a department nanager in one of the big stores. "A clerk is like any other human being, subject to head nches and indigestion and fits of irritability and occasionally he will be a little gruff without intending it. When I was younger a few thoughtless words once came near losing me a good job, and the way I escaped being fired ras rather amusing. It happened like this

"I had charge of the men's furnishings counter n a large clothing store, and the pay being first rate and chance of promotion excellen I was naturally anxious to hold on to the job. One morning, however, I was feeling all out of sorts and was just developing an ugly headache, when a man came in and asked to see some cravats. I could tell from his general appear ance he was from the North, and he had a curt, semi-supercilious manner that irritated me semi-supercitious manner that irritated me immediately. If I had been feeling well I would have kent my temper, but my head was throbbing, and when he rawed over the stock, finding fault with everything and sneering at my statements as to quality. I began to get crusty. Finally I couldn't stand it any longer. If you really want a scarf, I said, 'you'd find plenty here that, I dare say, are as good as anything you've been accustomed to wear.' Just then I happened to look up and caught sight of a floor walker, standing in a rear alse and making frantic gestures to me with his hands. of a floor walker, standing in a rear assection making frantic gestures to me with his hands. If you'll wait a moment, I said to the customer, wondering what the dickets was up. 'I'll see if I can't find something else at the other side.' With that I hurried over to where the floor walker was standing. 'What's the matter?' I asked, in a low tone. 'Great Scott, man!' he whistpared 'that's the hoss!'

he whispered, that's the boos."

"The store, as I should have explained, was the Southern branch of a New York establishment, and during the time I had been there the head of the firm had never before paid it a im by sight.

the head of the firm had never before paid it a visit in person. Consequently I ditn't know him by sight, and my blood ran cold when I realized how honelessly I had rammed my foot into it. During the next five seconds I did some quick thicking, and among other things that came crowding into my mind was the fact that the bass had been married only a short time before. That gave me an idea. I'm going back, I whispered to the floor walker, and in a minute or two you send one of the boys to me with a piece of folded letter paper. What are you up to? he asked. 'Never mind,' said I: 'you do exactly as I say. Let him just hand me the paper and walk off. I hurried back to the counter and found my man looking black as thinder. 'Sorry,' I said, still as gruff as ever, 'but that's all we have. If nothing in it suits you, you'll have to go elsewhere.' 'Very well,' he replied, sarcastically, 'and now let me give you a small plece of information. I—"

"At that moment a boy handed me the paper, I tore it open, pretended to read a note, slapped my leg joyfully and proceeded to do a double shuffle on the floor. The stranger glared at me in amazement. 'What the deuce is the matter with you?' he growled. Are you crazy or just drunk?' 'Neither!' I cried. I am simply relieved, inexpressively relieved and reloleed! You must pardon this idiotic exhibition, my dear sir,' I went on, earnestly, 'and I hope you will obso pardon my gross rudeness to you a moment ago. I was be side myself with anxiety and everything's all right—and, really, I hope you will overlook—'Don't say a word, he interrupted, cordially, grasping my hand: I appreciate your feelings, and your apology is ample. Here's my card.

"So that was the way I got out of it," added the department manager, grinning: 'but It was a close shave, especially in view of the fact that I was and am a case-hardened old bachelor with a special aversion to infants. The boss was very kind and cordial, and whenever he came to town afterward he never failed to ask how the youngster was getting

### FUNERAL AND WEDDING IN ONE. Farmer Oliver Remarried at the Close of the Sermon for His First Wife.

From the Baltimore Sun.

KENOVA, W. Va., Aug. 23.—Three months ago the wife of James Oliver, a prosperous farmer, died. Mrs. Oliver was a beautiful young woman who for a few years had reigned as belle of Elmwood, a hamlet on a branch of the Big Sandy River. She had been married but a year and her demise left Mr. Oliver seemingly inconsolable. She was buried on the farm, and arrangements were made for the preaching of the funeral sermon at a subsequent date. Oliver erectéd a tombstone to perpetuate his wife's memory and took up the course of his life

memory and took up the course of his life anew.

About six weeks after the death of Mrs. Oliver, Miss Henrietta Cowper came into the community—young, graceful and charming. In a short while, as the saying is, Oliver began "taking notice," but no one suspected his intentions were serious.

Finally the day came when the sermon was to be preached. The little stone church was crowded. People came for miles to hear the eloquent tribute to the good woman that was no more, and listened spellbound for an hour. Miss Cowper was there. So was Mr. Oliver. But the length of the church was between them. The impressive sermon was at an end. The congregation had begun to disperse, making way for the relatives, who, in deepest mourning, moved toward the door.

Suddenly everyone's attention was turned toward the pulpit. The minister was standing as though in expectancy, and while the waiting people watched. Oliver arrose and advanced toward the chancel and stood in waiting. In a moment he was joined by Miss Cowper, who, approaching, placed her hand in his. Then all was plain. No one now thought of leaving and James Oliver and Henrietta Cowper were proneunced one.

The happy couple drove at once to Mr. Oliver's home and far into the night could be heard the gay voices of the young people who had accompanied them. Across the field, like a spectre, gleamed white in the moonlight the marble shaft above the grave of the first wife.

## Country Property To Let or For Sale.

Surprising results are often realized in departing from well-beaten paths. Bear this in mind when placing your advertising. If your properties are really desirable, among The Sun's renders may be found a purchaser by your making known through the advertising columns the localities and the adventors. columns the localities and the advantages.

MUCH-DISCUSSED QUESTION SET TLED BY GEN. WOOD. High Cost of Religious Marriages Under the

Spanish Regime-lien, Brooke's Plan of Making the Civil Ceremony Alone Valid -The American System Adopted Now. HAVANA, Aug. 28.-The promulgation recently by Gen. Wood of a new marriage law for Cuba settles for the time being a question which during more than a year of the American occupation was a source of regret and annoyance to the Catholic Church of Cuba and to Protestant Churches of the United States which had representatives in the island. The new law puts civil and religious ceremonies on the same basis. Both are now legal. It is

left to the conscience of the contracting parties

to choose whether it shall be a magistrate or

a minister who shall unite them in wedlock. This change was not made by Gen. Wood until after much agitation on the part of the religious elements of Cubs and after deep thought by the Governor General, together with consultation with the authorities at Washington, There was an element of opposition to the change which it was feared might object most strenuously to the tampering by the intervening government with a subject so intimately connected with the home life of the people. However, this opposition has not materialized up to the present, and there is no reason to believe that it will until Cuba shall be absolutely free. Then, if the revolutionary and radical element shall succeed in dominating the government of the island, there may be a reversion to the conditions which confronted Gen. Wood in this respect last December.

When Gen. Brooke became the Governor General of Cuba he found a marriage law which recognized as legal only ceremonies performed by the Catholic clergy. Spain was a Catholic country, and she was bent on keeping all her colonies Catholic. The Church was a part of the Spanish colonial administration. The priests for the most part were Spaniards. La Lucha, owned and edited to-day by a Spanlard has recently compared the Church in Cuba at the beginning of the last war to a leech. "It sucked," says La Lucha, "the substance

of the people it seized at their birth and reeased when left in the grave. Its fees were inordinate, exorbitant, and were only modified by the paying capacity of the subject of its extortions. Beginnin with the baptismal fees, it whetted its apretite for those of the marriage and dispensation of blood relationship. Though intermarriages between cousins; uncles and nieces, or vice versa, until the fourth degree, had been prohibited by the different uncils, yet dispensations could be obtained through the payment of fees varying in amount according to the degrees of kinship, some grante i by the Bishor, some by his hollness the Pope. Money and always money was the magic key that opened even the portals of the heavenly mansion. The pure and simple marriage ceremony, which, if we are not mistaken, cost but a few dollars by the ecclesiastic tariff, generally exceeded scores and even hundreds of dollars, the change hours, the performance of the ceremony at the parties' residence, the dispensing of the previous confession-all were little golden streams that trickled down the good cure's pocket to fill the ever-increasing current of his

Whether this arraignment of the Catholic Church is justified by the facts or not, unpestionably the great majority of the people of Cuba, many of them loyal to the Church at large, believe it to be the truth. It is the unfversal opinion in Cuba that the great cost of marriage during the Spanish regime was the principal cause for the enormously high percentage of illegitimacy. The poorer people preferred to live together, sustaining the marriage relation without the sanction of the law.

rather than to pay the price asked by the priest. So it was that when Gen. Brooke came to look into the marriage question he found among all his Cuban advisers a most decided prejudice against the church. If the Cubans had been allowed to have their own way they would have confiscated every dollar's worth of the Church's property in the Island. The Intenion of so doing had been proclaimed by all the revolutionists and the people sympathized with that intention. Of course the United tion of marriage, which had to do solely with the inner life of the Cuban people, Gen. Brooks felt himself bound to listen to the representatives of these people. There representatives insisted that there should be only civil marriage. They objected to giving the Catholic Church or any church the power to perform that ceremony. In an unreasoning way they feared that even with the option open for all to go to the civil authorities to be wedded, the Church might still keep its grip on the peo-

ple through the power of religious prejudice. A law to this effect was promulgated by Gen. Brooke a year ago last May. At that time the Catholic Church did not oppose it. The old Spanish Bishop was still in charge at Havana. and the Church did not know quite where it stood. Perhaps Bishop Santander considered himself lucky to come off as well as he did. Several Protestant ministers in charge of American mission churches in Havana protested against the law, but this was of no avail. Brooke held that the Americans had no right to dictate what sort of marriage law the Cuban people should have. The working of the law, however, did not

meet with the expectation of its authors. It was found that by the new decree two ceremonies were practically necessary. To by egally wedded one must needs have the civil ceremony. In addition to that 99 per cent. of the people who were married insisted upon having the religious ceremony. There are very few women, whether of Catholic or Protestant faith, who were willing to enter wedlock without the sanction of religion. So instead of increasing the ease with which people could be married the new order really made it more difficult and more expensive, because not only was the legal fee to be paid, but the Catholie Church or the Protestant minister, as the case might be, had to be settled with. That the percentage of illegitimacy did not decrease any is shown by the vital statistics for the city of Havana issued more than a year after Gen. Brooke's law was promulgated. For instance. last July in Havana there were recorded the birth of 221 legitimate children and 141 illegitimate children. This is about the usual proportion for Havana

When Archbishop Donato Sharretti came to Havana in the early part of this year he had two special purposes. One was to obtain a change in the marriage law, recognizing the right of

in the marriage law, recognizing the right of the Church to marry its own children and the other was to straighten out the tangle over certain property held by the State and sought by the Church. When he first broached the subject of a change in the marriage law to Gen. Wood he was informed that the American Government did not desire to tamper further with that matter. Gen. Wood hoped to leave it alone until the Cubans could have a government of their own and decide for themselves what they wanted. The Archbishop, however, nersisted that something should be done. Gen. Wood conferred with his Cuban associates in the Government, and he found them generally opposed to recognizing religious marriages.

Most of them were leaders in the revolutionary party, which was bitterest against the Catholic Church, and they were not disposed to do anything to gratify the wishes of the new Archbishop. But the latter persisted, and, in order to show that the people of Cuba were really desirous of being permitted the privilege of having a legal religious marriage organizing that a law be made recognizing the right of the Church to perform this sacrament. In a very short time he obtained nearly 20,000 signatures, and by agitation in the newspapers all over the island he convinced the authorities that such was really the wish of all the better elements. He was assisted in his propaganda by all the Protestant ministers in Cuba, who felt as keenly as did the Catholic clergy their deprivation of this right.

After several months of work Gen. Wood, after consultation with Washington, was prevalled upon to make the change. The new law is practically the same as that which obtains in most of the American States. Any duly authorized minister of any denomination has the right to perform the ceremony, and he is commelled by law to file a record of the contract in the bureau of registration. At the same immost of the American States. Any duly authorized minister of any denomination has the right to perform the ceremony, and he is commelled b

the right to perform the ceremony, and compelled by law to file a record of the con in the bureau of registration. At the time the Magistrate preserves his right,